

Brasil

Rio Brilhante Aramosa

Lemon Frosting • Cane Sugar • White Florals • Dried Berries

Light



Dark

Ignacio Urban's Story

Ignacio Urban and his children own and operate Fazenda Rio Brilhante. Ignacio started this massive farm by planting a modest 6 hectares of soybean in the 1970s. Initial plantings were a failure, as the land had just recently been irrigated by the Brazilian government after previously being so arid and dry it was essentially impossible to cultivate crops. Ignacio became interested in discovering new varieties of soybean that could be planted here, and relentlessly pursued his vision. Decades later we see this determination spill over into the production of beautiful specialty coffee in an area mostly known for commodity grade coffee.

COFFEE DATA

ORIGIN:	REGION:	Town:	FARM:
BRASIL	MINAS GERAIS	COROMANDEL	RIO BRILHANTE
ALTITUDE:	VARIETY:	PROCESSING:	CHERRY HANDLING:
900-1150 m	ARAMOSA	NATURAL	MECHANICAL HARVESTING WITH POST COLLECTION SORTING
DRYING:	PRODUCER:	IMPORTER/EXPORTER:	TASTING NOTES:
SUN DRIED ON PATIOS WITH FREQUENT AGITATION	IGNACIO URBAN AND FAMILY	FALCON/ LOS VOLCANES	LEMON FROSTING, CANE SUGAR, WHITE FLORALS, DRIED BERRIES

Pricing Transparency

Our Purchase
10 bags (60 kg each)

Landed Cost
(Plus Shipping)
\$4.71 per pound

Roast Moisture Loss
\$0.65 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$16.50